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(FOR BROADCAST USE ONLY)

Subject: "Utensils for Home Canning." Information from the Bureau of Home Economics, U.S.D.A.

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After you have made your canning plans for the year 1933 and after you have planted your garden to provide the family with fresh food this summer and canned food next winter, the next job on the program is checking over your canning equipment to see if you have every tool needed for the job. If you're to do a scientific job of canning, if you're to have products of high quality that won't spoil during the coming year, you need the right equipment.

What you need depends partly on what you are going to can. If you are planning to put up a complete supply for winter use, including all kinds of fruits and vegetables as well as chicken and other meats, you'll need, first and foremost, a steam pressure cooker -- or canner. If you are canning only fruit and tomatoes, a hot-water-bath outfit, such as a wash boiler with a rack in the bottom, will be quite suitable. You see, foods without acid need more heat to sterilize them than acid foods like tomatoes and fruits. In some foods the bacteria causing spoilage needs more heat than that of boiling water, if they are surely to be destroyed. A water-bath canner never gets hotter than the temperature of boiling water, which is 212 degrees F. Jars or cans of food processed in a steam pressure canner get much hotter than in a water-bath canner, so the steam canner is more likely to do a sure job of sterilizing.

If you don't own a pressure cooker yourself, perhaps you can borrow one from your neighbor. Or your county or town may be running a community canning kitchen where you join others in paying for and using the equipment. A group of neighbors who join together in buying a canner can pass it around and do their canning cooperatively. But if you can find no possible way to use a canner, then play safe and can no meat and no non-acid vegetables. That sounds like a very stern rule, perhaps, but the chance of endangering your family's health is not worth taking. You can preserve these non-acid foods in other ways, such as drying, pickling or storing them in your cold cellar.

For canning acid foods like fruits and tomatoes, you can use various methods safely. You can can these in the hot-water bath, in a good steamer, in the oven, in the pressure cooker or by the old-fashioned open kettle method. As I said, your hot water bath outfit may be just a clothes boiler with a rack of wood or metal inside to hold the jars off the bottom. Such an outfit needs a lid that will fit closely and a firm rack. The boiler itself should be large enough so that the water can cover your jars by at least an inch.

Now for the other utensils. For one thing, you need kettles and one at least large enough to hold two gallons or more. You can use either aluminum or good substantial enamel. Thin enamel is likely to chip.

As for the jars, the size you buy will depend largely on the size of your family and the kind of food to be canned. Jars come in pint, quart and two-quart sizes. For most uses, the quart size is most convenient. Jars also come in different styles. For example, some jars have a wire clamp and glass top and other jars have an automatic seal. Wide-mouthed jars are easiest to put food into, especially fruits and vegetables that are whole. Of course, you need good new rubbers each season.

In recent years many home canners have been using tin cans for canning. They are less expensive in the original cost, less likely to break, and are good conductors of heat which is a help in sterilizing. With tin cans you need a hand sealer. The cans come in an enamel and a plain finish, for different food. Red colored fruits, beets and pumpkin require the sanitary enameled tin cans. Corn requires the C enamel cans. Most other foods may be canned in the plain tin cans.

Now let's see what else you'll need for canning. Pans for washing and colanders for draining, of course. Then a long-handled spoon or a ladle. And a handy funnel for filling the jars. Of course, you'll need some jar-lifters or tongs for lifting the hot jars or cans out of the canner and some plain little padded kitchen holders to save your fingers from the heat. Other small items are a sharp stainless steel paring knife; a quart measure and some standard measuring cups; measuring spoons; a steel fork. A kettle to do any necessary precooking in. And for scalding peaches and tomatoes, a wire basket or squares of cheesecloth. You'll also find a set of accurate kitchen scales helpful in getting the best results.

Finally, you need reliable directions for canning. The home demonstration agent in your county will be glad to help you out with canning information. The specialists at your State college will also give you advice. And you can write to the U. S. Bureau of Home Economics for the bulletin, "Home Canning."

Now let's go over that list of equipment briefly.

First, for canning non-acid foods like meat and such vegetables as beans, peas, and corn, a steam pressure canner. For fruits and tomatoes you can use the hot-water bath outfit, the steamer and so forth.

Second, kettles for precooking or blanching, and for scalding jars and lids.

Third, jars and good new rubbers, or tin cans and a hand sealer.

Fourth, large cooking spoons and measuring spoons.

Fifth, a sharp, stainless steel paring knife.

Sixth, a quart measure and measuring cups.

Seventh, tongs for lifting hot jars and holders.

Eighth, a steel fork.

Ninth, kitchen scales.

Tenth, squares of cheesecloth for cleaning up drippings.

And last but not least, reliable canning directions.